

Menú



— SNACK —

FOIE GRAS

Foie gras cone with orange and chocolate

— TO SHARE —

IBERIAN CHARCUTERIA D.O GUIJUELO

Acorn feed Spanish ham , cured meat and chorizo

Follow it with :

PA I TOMÁQUET

Catalan bread with tomato, virgin olive oil and salt

SALMÓN TARTAR

Avocado , salmon tartar and Sriracha mayonnaise

CATALAN SAUSAGE FROM PEROL

Baker's potato, onion and spring mushrooms in peanut oil

CALAMARI

Deep fried Andalusian style with Black and white alioli

BIG CANNELONI

Stuffed with roasted low temperature duck, pear and parmesan cheese

LAMB

Low temperature lamb shank, mustard sauce, mint and sheep yogurt

CATALAN CREAM

Torrija cake with catalán cream brulée and hazelnut ice cream from Piamonte

*If there is any customer with special allergies or intolerances,
let us know once you decide the menu

Wine 2254 D.O Empordà (1 bottle máx. 2 pax)

Mineral wáter and coffee

** Snacks with a glass of beer or sangria

** * To update the wine options consult when booking

65,00€/pax.